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Czechoslovakia J. Pokorny

Meeting on detergents

A meeting on the Chemistry and Technology of Detergents was sponsored by the Czechoslovak Chemical Society, December 5-6 in Zilina. Attention was concentrated upon the technology of ethylene oxide and propylene oxide polycondensates: (A) "Chemistry of Alkylene Oxide Copolymers" (L. Novak, et al.); (B) Anionic Addition of Propylene Oxide on Alcohols" (T. Petrus); (C) "Kinetics of the Reaction of Ethylene Oxide with Fatty Acids" (M. Bareš; J. Zajíc; J. Čoupek, et al.); (D) "Effect of Catalysts on the Composition of Condensation Products of Ethylene Oxide and Fatty Acids" (M. Bareš, et al.); and (E) "Relation of Structure and Physical Properties of Alkyl Polyethylene Glycol Ethers" (I. Zeman, et al.).

A. Naplava reported on "Polysiloxane Copolymers;" M. Morak on "Sulfation of Unsaturated Alcohols;" M. Ranny, et al., on "The Alkylation of Benzene with Chloroalkanes." J. Silhanek and coworkers presented a paper on "The Preparation and Analysis of Phosphatidic Acids."

Several papers concerned the analysis and physical chemistry of surface active agents: (A) "Spectrophotometric Estimation of Critical Concentration of Micellae by Means of Benzopurpuria 4 B" (L. Knazko, et al.); (B) Thermodynamics of the Formation of Micellae" (V. Peterka); (C) "Separation of Low Concentrations of Surface-Active Agents in Water" (P. Pitter); (D) "Analysis of Alkyl Polyethylene Glycol Ether Sulfates by Means of Cationic Surface-Active Agents;" and (E) "Determination of Boron in Powdered Detergents."

A separate section on application of detergents comprised several papers treating the utilization of detergents as greases in the machinery industry, in the leather industry, and other uses. An interesting subject was "The Effect of High Frequency Generators on Some Emulsions" (V. Veber and M. Paucek).

Colombia H. Robles

Change in the oil industry property

During the last 8 months, important changes have been made in the three main oil companies' property. The Federación Nacional de Algodoneros, Cotton Growers Association, which is an organization handling 60% of cottonseed production in Colombia, acquired Grasas del Litoral, S.A., a factory located in Cartagena, and have established programs to enlarge the processing of up to 60,000 tons of cottonseed/year.

In the same area, Fagrade Company of Barranquilla was purchased by Aceites y Grasas Vegetales, who are owners of oil plants in Bogota and Ibague. In those factories are processed ca. 2,000 tons of palm and cottonseed oils monthly.

In the growing region of soybeans, Cali, the Compañía Nacional de Chocolates purchased the oil factory La Ameri-

cana; the CNCH is an important food producer organization, especially in chocolate derivatives and soluble coffee.

France A. Uzzan

New French regulation governing processing, classifying, and labeling of fats and oils

In the past few months, a new regulation based upon two official decrees became mandatory. Some main features of this regulation are discussed below.

Processing: The following are now legally authorized without any restriction: (A) refining—degumming, alkali and steam refining, bleaching, deodorization, winterization; (B) fractionation—direct or in aqueous or solvent phase; (C) interesterification or transesterification, and (D) hydrogenation.

A definite list of chemical products and catalysts which may be used has been published too. It includes acid, basic and salt products, adsorbents, solvents (hydrocarbons, acetone, ethanol, isopropanol), gas (N, H, CO₂); Na laurylsulfate (as surface active agent in aqueous phase fractionation); Ni, Cu, Cr, Mn, Mo, Pt, Pd as hydrogenation catalysts; Na amidine, methylate and ethylate, and Na metal (as interesterification catalysts).

The maximum levels authorized in the finished fats and oils are: 50 mg/kg for the solvent; 40 mg/kg for the laurylsulfate used in fractionation; 50 mg/kg for the interesterification catalysts; and 0.2 mg/kg for the hydrogenation catalysts (except 0.05 mg/kg for Cr).

Classifying and labeling: The following are included: (A) oil or fat from a single seed is named by this seed name, i.e. peanut, soya, rapeseed, or sunflower oil; (B) oil or fat from more than one seed (blend of two or more) is named vegetable oil. The bottle label would include: vegetable oil for frying and salad dressing, if the linolenic acid content of the blend is under 2% and vegetable oil for salad dressing, if the linolenic acid content is above 2%.

The meaning of this rule is that a blend of oils with a linolenic acid content above 2% is not recommended for frying uses and cannot be labeled with this term.

In addition, the label would indicate the oils composing the blend, in the decreasing order of their levels. An exact composition in percentage is not obligatory, but a graphic indication would suggest the approximate extent for each component.

At least, if a component of the blend has been processed by fractionation, interesterification, or hydrogenation, the label would add, after the name of the fat, "obtained by fractionation" (or interesterification or hydrogenation).

This new regulation will allow a better information of the consumers.

Oilseed proteins in foods

Oilseed protein-based products are largely focused now in France.

On one hand, food companies—Lesieur-Cotelle, Société Industrielle des Oléagineux, Sempa, Miles, etc.—are developing and marketing soy derivatives (flours, concentrates, isolates, textured proteins) in meat-like and bakery products. On the other hand, the Euro-Proteine Company is developing two concentrated and isolated proteins obtained by a fermentation process (INRA patent) from rapeseed meal. At least, a group of research laboratories, including public agencies and private companies, are studying isolation and spinning of protein from sunflower meal (concerted action sponsored by the Governmental Delegation Générale à la Recherche).

A special committee of the Centre National d'Etude et de Recherche sur la Nutrition et l'Alimentation (CNERNA), which is the adviser of French Government for food regulation, is working hard on establishing rules or recommendations for edible oilseed proteins denominations, labeling, specifications, analysis, use of tracers, etc.

It may be expected that the market of oilseed protein products in human food, which presently represents 2-3000 ton, will increase rapidly; and their uses will extend as soon as the regulation will be clearly positive.



M. Toy-Riont



J. Baltes

Association Francaise pour L'Etude des Corps Gras (AFECG) activity

M. Toy-Riont and J. Baltes were presented 1973 Chevreul Medals at the December 5 meeting in Paris by AFECG President F. Pouillaude.

Toy-Riont, former president of the International Federation of Margarine Association and president of the French Margarine Association, was the French laureate. Baltes, president of the DGF (Germany) was the foreigner laureate.

Both gave plenary lectures during this annual meeting. Toy-Riont discussed the margarine industry, and Baltes new developments in hydrogenation and interesterification of edible fats. The program included several papers on related topics by different scientists, including J.W. Coenen, Unilever Research Lab., Vlaardingen, The Netherlands, on fractionation and interesterification of margarine fat stocks.

The publication of lectures and papers is in progress in Revue Francaise des Corps Gras.

International scientific symposium in Strasbourg

German DGF and French AFECG are organizing a two day "Symposium on Fat Research" which will take place at Strasbourg University, Oct. 25-26, 1974.

Two subjects are scheduled: "Palm and Palm Kernel Oils: Production, Properties, Uses" and "Industrial Application of Fats and Fatty Acids."

The scientific program, prepared by A. Seher (for DGF) and A. Uzzan (for AFECG) will include lectures and original papers. An exhibition is also foreseen.

Provisional registrations are to be sent to: Mrs. Mt. Juillet, AFECG, 5 Boulevard de Latour-Maubourg 75007

Paris, France.

Germany H.K. Mangold

4th International Rapeseed Conference

This Conference took place in Giessen, June 4-8, 1974. It focused upon the latest developments in the field since the last International Conference was held in St. Adele, Canada. New information on the problems of breeding, cultivating, and utilizing of rapeseed was presented.

Breeding: Status of methodology and prospects of breeding new varieties with improved quality were discussed.

Cultivation: Another important area of discussion was fertilization and cultivation techniques, rapeseed in the combine harvesting system.

Biochemistry and nutritional physiology of rapeseed oil: A main focus of the Conference was upon the nutritional and physiological results of research on products of new rapeseed varieties.

Meal: Quality improvement and new possibilities in the utilization of rapeseed meal were discussed.

Marketing: Special national regulations, developments, and international terms of marketing were highlighted.

In addition, papers upon the development of new products, as well as free topics, were scheduled.

Following the Conference sessions and the final discussion, a two day excursion to the rapeseed cultivation area of north Germany took place. The excursion included the demonstration of recently developed varieties and visits to breeding firms and a processing firm in Hamburg.

The Conference was organized in contact with the Groupe Consultatif International de Recherches sur le

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Italy G. Jacini

12th International ISF Congress

As previously announced, the 12th International ISF Congress (following the one held in Göteborg in 1972) will be held in Milan, Sept. 2-7, 1974.

The event is being actively organized; a preliminary program has been mailed to over 20,000 persons, while a second program is just being distributed. Currently, eight symposia are scheduled: (A) "Chemistry and Biochemistry of Molecular Species of Lipids;" (B) "Membranes: Physical Properties and Lipid Composition;" (C) "Lipases, Lipoxigenases, and Phospholipases;" (D) "New Trends in Technology of Edible Fats;" (E) "Lipids in Foodstuffs;" (F) "Active Surface Agents;" (G) "New Developments in Analytical Methods;" and (H) "Olive Oil." Five round table discussions will be held: (A) "Newly Discovered Lipids," (B) "Flavors," (C) "Lipids in Cosmetics and Drugs," (D) "Economic Trends in Edible Fats," and (E) "New Trends in Margarines and Hydrogenated Fats." Four plenary meetings also have been planned. These are: (A) "Regulation of

Students receive awards from AOCS

Six graduate students received Honored Student Awards at the AOCS 65th Annual Spring Meeting held in Mexico City in April.

This award program, established in 1963 under the direction of the Education Committee, recognizes outstanding preparation for a career in the field of fats and oils by providing selected students an opportunity to participate in the Society's national meetings. Those six students so honored are listed below.

Lawrence Paul Aggerbeck, candidate for both the M.D. and Ph.D. degrees in biochemistry at the University of Chicago, is conducting research into human serum lipoprotein in normal and disease states. He is working under the direction of Angelo Scanu.

Allen W. Kirleis is a graduate student in food science and human nutrition at Michigan State University. He is conducting research into the effects of processing conditions and lipid composition of foods upon the retention of antioxidants during freeze-drying, under the direction of M. Stine.

Elfriede K. Pistorius, graduate student in biochemistry at Purdue University, is conducting research work on the characterization of isozymes of soybean lipoxidase as the subject matter for her doctorate thesis. A native of Germany, she is working under the direction of Bernerd Axelrod.

Charles L. Soliday, graduate student in the Department of Chemistry, Montana State University, is researching the effect of ergot alkaloid upon steroid synthesis in the ovary of the cow. He is working under the direction of Larry L. Jackson.

Richard P. Walls is a graduate student in pharmacology at the University of Southern California. He is conducting research on the interrelationship of lipid peroxides and peroxidases and their role in the function of the thyroid, under the direction of Paul Hochstein.

James K. Yoss, a graduate student in food science and technology at Oregon State University, is conducting research on the metabolism of radioactive sterculic acid in rats and in rainbow trout. He is working under the direction of R.O. Sinnhuber. ■

Fatty Acid Synthesis," (B) "Problems in Lipid Research," (C) "Problems in Olive Oil Research," and (D) "Some Aspects of Bacterial Lipids."

For additional information on the Congress, please contact: 12th ISF Congress, Secretarial Office, c/o Stazione Sperimentale Oli e Grassi, Via Giuseppe Colombo 79, 20133 Milano, Italy.

International award for surface-active agents chemistry

The 12th ISF Congress, which will be held in Milan, Italy, Sept. 2-7, 1974, has prompted Societa' Italiana Tensiochimica Industriale to sponsor a 3 million lire (ca. \$4,600) International Award for the best paper published since Jan. 1, 1973, on a subject relating to surface-active agents (chemistry, physicochemistry, microbiology, technology, etc.).

International Convention on Vegetable Proteins for Human Nutrition

The above mentioned Convention, sponsored by the Italian Oil Chemists' Society and by the Italian Society for the Advancement of Agricultural Food Industries was held in Mantua (Lombardy) on October 3-4, 1973, with the cooperation of Mantua's Chamber of Commerce.

The following papers were submitted: "Preliminary Considerations on the Problems of Production and Utilization of Nonconventional Proteins for Human Nutrition," C. Cantarelli, Milan University, Food Technology Institute; "Nonconventional Proteins for Nutrition—Leaf Proteins," J. Hollo, Budapest Technical University, Institute of Chemical Agricultural Technology; "Nonconventional Proteins for Human Nutrition: Oily Seed Proteins," T. Staron, Vegetable Pathology Research Center; "Seaweed Proteins for Nutritional Use," G. Florenzano, Florence University, Institute of Agrarian and Technical Microbiology; "The Safety Evaluation of Yeast Grown on Pure Normal Alkanes," A.P. Groot, C.I.V.O.-T.N.O.; "Nutritional Requisites of Nonconventional Vegetable Proteins," L. Cioffi, Naples University, Institute of Human Physiology; "Antithyroidal Substances Contained in Rape Seeds within the Frame of Protein Production," A. Lanzani and M.C. Petrini, Oils and Fats Research Center; "Methionine Determination in Protein Materials," A. Mondino and G. Bonviovanni, A. Marxer Biomedical Research Institute; "Soybean Protein Determination in Meat-base Products: Experiences with Parson-Lawrie's Electrophoretic Method," F. Tateo; "Soybean Protein Purification by Ultrafiltration-Diafiltration," C. Pompei, Milan University, Food Technology Institute; "Soybean, a Complete Food: Appreciations and Idiosyncrasies. When Will Italy Start Growing Soybean?" L. Arenti, Chimialtec S.p.A.; "Grass Proteins," G. Anelli and C. Galoppini, Pisa University, Agrarian Industry Institute; "Biological Value of Cashew Germ Proteins," G. Piana, G. Piva, and E. Santi, Piacenza Catholic University, Agrarian Institute.

A round table discussion also was held on "Regulations Application to the Use of Nonconventional Vegetable Proteins for Human Nutrition." The subject was discussed by G. Boncompagni, EEC, Brussels; J.M. Hutchinson, FAO, Rome; M. Proja, Italian Public Health Department, Rome; R. Francesconi, Chimica Reti S.p.A., Ciserano, Bergamo; and L. Rinaldi, CICAM S.r.l., Milan.

No increase in residual anionic surface agents

A research program involving analyses of Italy's main bodies of water, performed by Milan's Experimental Oils and Fats Center has evidenced that essentially no increase has occurred in residual anionic surface agents (MBAS) since 1964 (in some cases, in fact, their level was found to be slightly lower), notwithstanding the fact that consump-